AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A ready-made food package [[(1),]] which consists of

a tray [[(2)]] provided with a rim flange, said tray containing [[the]] packaged food [[(16)]] which contaminates the rim flange during cooking, and

a lid [[(4)]] closing the tray, and in which ~~at least~~ both the tray and the lid of the package [[is]] are made of a polymer-coated board, ~~characterised in that the food (16) has been baked in the tray (2) included in the package and in that the edges (9) of~~ wherein the lid [[(4), by]] which closes the tray ~~has been closed~~ after baking~~, have been bent~~ extends over an upper surface of the rim flange and is bent under the rim flange [[(6)]] of the tray ~~and have been heat-sealed to the~~ providing an uncontaminated heat-seal to a lower surface [[(11)]] of the rim flange by means of the polymer coating ~~(14) of~~ on the lid.

2. (Currently Amended) [[A]] The ready-made food package as defined in claim 1, ~~characterised in that~~ wherein the lid ~~(4) has~~ is additionally [[been]] heat-sealed to the upper surface [[(10)]] of the rim flange [[(6)]] of the ~~tray (2).~~ tray, providing a double sealing line provided by the polymer coating on the lid and the tray.

3. (Currently Amended) [[A]] The ready-made food package as defined in claim 1 or 2, ~~characterised in that the~~ wherein an inner surface [[(14)]] of the lid [[(4)]] is made of a heat-sealable ~~polymer, such as~~ polyester.

Claim 4 (Cancelled)

5. (Currently Amended) [[A]] The ready-made food package as defined in claim ~~1~~ **~~characterised~~** ~~in that~~ 3 wherein an inner surface [[(13)]] of the tray [[(2)]] is made of a heat-resistant ~~polymer, such as~~ polyester.

6. (Currently amended) A method for manufacturing a ready-made food package ~~(1) as defined in claim 1, comprising~~ having a tray provided with rim flanges and a lid, both made of a polymer coated board which comprises the steps of

placing [[the]] a food [[(16)]] in a raw state in [[a]] the tray [[(2) in which]] containing a rim and baking the food, ~~is baked, and~~ wherein after baking, closing the tray with ~~a lid (4),~~ ~~**characterised**~~ ~~in that closing is performed~~ the lid by placing ~~a lid blank (3) cut from polymer-coated board~~ the lid over the mouth of the tray ~~(2), by~~ and bending the ~~edges (9) of the blank~~ lid around the edges of the rim flange and under the rim flange [[(6)]] of the tray, and [[by]]

heat-sealing the edges [[to]] and the lower surface [[(11)]] of the rim flange by means of the polymer ~~coating (14) of the~~ coated board.

7. (Currently Amended) [[A]] The method as defined in claim 6, ~~**characterised**~~ ~~in that~~ wherein the lid [[(4)]] is also heat-sealed to [[the]] an upper surface [[(10)]] of the rim flange [[(6)]] of the tray forming a double sealing line therebetween.

8. (Currently Amended) [[A]] The method as defined in claim 6 or 7, ~~**characterised**~~ ~~in that~~ wherein the lid ~~blank (3) comprises~~ contains creased folding lines [[(7)]], along which the bending of the edges [[(9)]] is carried out.

9. (Currently Amended) **[[Use of]]** A method of using a tray containing a rim flange and made of polymer-coated board as a baking tray in the manufacture of ready-made food packages, comprising closing the tray, [[(2)]] after baking, with a lid [[(4)]] made of a polymer-coated board, [[the]] wherein edges [[(9)]] of the lid [[being]] are bent under the rim flange [[(6)]] of the tray and heat-sealed to [[the]] a lower surface [[(11)]] of the rim flange by means of the polymer coating [[(14)]].